



# JELL-O

*The Dainty Dessert*

MADE IN CANADA

**FEW HOUSEKEEPERS**  
**REALIZE THE**  
**POSSIBILITIES OF**  
**JELL-O**

**THE DAINTY DESSERT**

**I**T IS really wonderful what a great number of delicious and satisfying desserts can be made from it almost instantly.

JELL-O is a favorite in all homes where it has been introduced, because it is pure and wholesome, has high nutritive value, is better than cake, pie or other rich pastry, and can be

**SO EASILY PREPARED**

**JUST ADD BOILING WATER**  
**AND LET COOL**

No cooking, no sweetening, no flavoring, no trouble. All done in a minute, and the result is an exquisite dessert that everybody likes.

If a more elaborate dessert is desired, add a few nuts, sliced oranges or other fruit, when the JELL-O begins to harden ; or try some of the recipes given in this book.

## JELL-O RECIPE BOOK

### Apricot Jelly

Dissolve one package Strawberry Jell-O in one pint of boiling water. Just as it begins to stiffen, cover the bottom of any bowl with mixture; add a layer of apricots, previously stewed, sprinkle with English walnut meats broken in pieces. Then cover with more Jell-O. Make another layer as before of apricots and nut meats. Cover with Jell-O and set aside to harden. When firm remove from mould and serve with whipped cream.

HIGHEST AWARD. GOLD MEDAL PORTLAND EXPOSITION, 1905

### Date Dessert

Dissolve one package Raspberry or Strawberry Jell-O in one pint of boiling water and allow to cool. Stone a dozen dates, stuff with pecan nuts, roll in powdered sugar. Line a fancy shallow dish with maccaroons. When the Jell-O is half hardened, pour over maccaroons, then stick the dates half way in the Jell-O and set aside to harden.

HIGHEST AWARD. GOLD MEDAL PORTLAND EXPOSITION, 1905

### Wine Jelly

Dissolve one package Cherry Jell-O in one-half pint of boiling water, add one-half pint sherry wine and the juice of one lemon. Pour into sherbet cups and allow it to congeal.

HIGHEST AWARD. GOLD MEDAL PORTLAND EXPOSITION, 1905

### Grape Frappe

Dissolve one package of Peach Jell-O in one-half pint of boiling water. Add one-half pint of grape juice and stir thoroughly. Set away to cool, stirring occasionally. Beat the whites of three eggs to a stiff froth and when Jell-O mixture begins to thicken, add gradually to the beaten whites, beating with a Dover egg beater all the time. When it is light and stiff enough to keep its shape, pile in a mould and serve with whipped cream.

## JELL-O RECIPE BOOK

### Raspberry Frappe

Dissolve one package of Raspberry or Strawberry Jell-O in one pint of boiling water. When cool add one pint of whipped cream, beating all together until thick. Serve in frappe glasses, partly filled with crushed raspberries or strawberries.

HIGHEST AWARD. GOLD MEDAL ST. LOUIS EXPOSITION, 1904

### Jell-O

#### Marshmallow

Dissolve one package Lemon Jell-O in one pint boiling water. Just as it begins to stiffen, drop one-quarter pound of white marshmallows into the Jell-O. Pour into mould and when firm decorate with marshmallows and serve with whipped cream.

HIGHEST AWARD. GOLD MEDAL ST. LOUIS EXPOSITION, 1904

### Tomato Jelly

Cook one-half can of tomatoes for ten minutes, adding a pinch of soda, if they are very acid. Add half a teaspoon of salt and rub through a sieve or strainer. Pour over it one package of Orange Jell-O which has been dissolved in one-half tea-cup of boiling water, put all in mould and when congealed serve on lettuce leaves with Mayonnaise dressing.

HIGHEST AWARD. GOLD MEDAL ST. LOUIS EXPOSITION, 1904

### Chocolate Foam

To three tea-cups of boiling water, add five teaspoons of grated chocolate and one tea-cup granulated sugar. Stir well and boil three minutes. Remove from the fire and dissolve in the mixture one box of Orange Jell-O. Stir occasionally until it begins to thicken, then beat it until foamy, and stir into it the beaten whites of four eggs. Beat together with an egg beater until it is rather stiff. (A teaspoonful of vanilla added to the eggs is an improvement.) Pour the mixture into a mould and set away to congeal. Serve with whipped cream.



**JELL-O, pour le dessert, est le mets le plus friand qu'il soit possible de produire.**

**Différent de tout autre, et le meilleur dessert qu'on ait jamais mangé.**

**JELL-O peut être préparé immédiatement par qui que ce soit.**

Ajouter seulement le contenu d'un paquet de dix sous à une pinte d'eau bouillante, en ayant soin de le bien dissoudre. Après s'être refroidi, il se changera en gelée. Ensuite, en dressant la gelée, on peut se servir ou ne pas se servir de crème fouettée ou de sauce de pudding; il y en aura assez pour une grande famille. Dans la saison, on se sert de fruits, de noisettes, de baies, etc.

JELL-O jouit d'une vente énorme toujours croissante aux États-Unis, où il est employé constamment par les meilleures familles. Vous pouvez acheter JELL-O chez tous les épiciers du premier ordre, mais si votre épicier ne l'a pas et ne veut pas vous le procurer, envoyez-nous son nom et dix sous, et nous vous expédierons un paquet de n'importe quelle saveur.

Les saveurs sont : Citron, Orange, Framboise, Fraise, Chocolat, Cerise, et Pêche.

**Prix. Deux paquets 25c.**

**Complies with all Pure Food Laws.**

JELL-O has an enormous sale in the United States, where it is used constantly by the best families. You should be able to purchase JELL-O at any first-class grocery, but if your grocer does not have it and will not get it for you, send us his name and 25 cents and we will mail you two packages, any flavor desired.

**Highest Award Gold Medal at St. Louis, Portland and Jamestown Expositions.**

**SEVEN CHOICE FLAVORS:**

LEMON, ORANGE, RASPBERRY,  
CHERRY, STRAWBERRY,  
PEACH, CHOCOLATE,

**2 PACKAGES FOR 25c.**



**The GENESEE PURE FOOD CO., Bridgeburg, Canada.**

**LEROY, NEW YORK.**

PRICE REDUCED TO 10¢ PER PACKAGE

## JELL-O RECIPE BOOK

### Chicken Salad

Dissolve one package of Lemon Jell-O in a pint of boiling water. Chop fine one full tea-cup of cold chicken, or cold meat of any kind. Have one tea-cup of chopped nuts of any kind. When Jell-O begins to set, pour into a brick-shaped mould to the depth of an inch, and then place a layer of the nuts and meats thoroughly mixed. Then add more Jell-O, alternating until all your ingredients are used, having Jell-O on top. Set on ice to cool. Serve garnished with lettuce or parsley, and with Mayonnaise dressing.

HIGHEST AWARD. GOLD MEDAL ST. LOUIS EXPOSITION, 1904

### Peach Delight

Dissolve one package of any flavor Jell-O in one pint of boiling water. Pour one-half in mould. Lay canned peaches in the bottom of mould. When cold, pour in the remainder of the Jell-O and another layer of peaches. When hardened, turn out and serve with whipped cream, sweetened.

HIGHEST AWARD. GOLD MEDAL ST. LOUIS EXPOSITION, 1904

### Banana Cream

Peel five large bananas, rub smooth with five teaspoonfuls of sugar. Add one tea-cup sweet cream beaten to a stiff froth, then one package of Lemon Jell-O dissolved in one and one-half tea-cups boiling water. Pour in mould and when cold garnish with candied cherries. Serve with whipped cream.

HIGHEST AWARD. GOLD MEDAL ST. LOUIS EXPOSITION, 1904

### Maccaroon Velvet Jell-O

Dissolve one package of any flavored Jell-O in one pint of boiling water. When partly congealed, beat until light, adding one cup whipped cream and six crushed maccaroons. Whip all together thoroughly, letting it harden, and serve with whipped cream.

## JELL-O RECIPE BOOK

### Orange Creme De Menthe

Dissolve a package of Orange Jell-O in one pint of boiling water. Place cherries in mould and a small portion of the Jell-O, when set, add remainder of the Jell-O.

HIGHEST AWARD. GOLD MEDAL PORTLAND EXPOSITION, 1905

### Almond Cherry

Dissolve a package of Cherry Jell-O in one pint of boiling water. Pour one-half into mould. Just as it begins to stiffen drop in a row of blanched almonds. When cold, pour in remainder of Jell-O and another row of almonds.

HIGHEST AWARD. GOLD MEDAL PORTLAND EXPOSITION, 1905

### Manhattan Salad

Dissolve one package Lemon Jell-O in a pint of boiling water. While it is cooling, chop one tea-cup tart apples, one cup English walnuts, one cup celery, and season with salt. Mix these ingredients and pour over them the Jell-O. Cool in individual moulds, and serve on crisp lettuce leaves with Mayonnaise dressing.

HIGHEST AWARD. GOLD MEDAL PORTLAND EXPOSITION, 1905

### Nut Jell-O

One package of Strawberry Jell-O dissolved in scant one-half tea-cup of boiling water. Set aside to harden. Whip one pint of cream, add one-half cup granulated sugar. Beat white of one egg and stir into whipped cream and Jell-O. Add one tea-cup chopped nuts. Serve in sherbet glasses with preserved cherries.

HIGHEST AWARD. GOLD MEDAL PORTLAND EXPOSITION, 1905

### Tropical Dessert

Dissolve one package of Lemon Jell-O in one-half pint boiling water. To one-half pint Sherry wine add 12 sliced figs. Add this to the dissolved Jell-O. Set away to cool and serve with whipped cream.

